

	IDENTIFICATION
Product	Sparkling white wine "Terras do Demo Malvasia Fina Brut"
Vintage year	2021
Designation	DOP
Region	Távora-Varosa.
Producer/Bottler	Cooperativa Agrícola do Távora.
	QUALITY FACTORS
Climate	Mediterranean/ Continental climate.
Soils	Granitic soils with acidic pH, with spots of metamorphic schist.
Grapes	Malvasia Fina.
	WINEMAKING
Technology	Musts elaborated with no grape skin contact, with cold setting and controlled vessel and bottled fermentation temperatures. Prepared by the "Classical Method".
Stage	In bottle.
	ORGANOLEPTIC TASTING
Appearance.	Limpid.
Colour	Slightly citrine with shades of straw.
Bubble	Small and persistent.
Aroma	Intensely, masterly, like malvasia grape flowers.
Taste	Fresh and very fruity revealing a long final.
	ANALYTIC DRAW
CO2 pressure	6,0 bar
Alcohol	12,5 % Vol
Total acidity	6,0 g/dm ³
pH	3,0
Total sugars	6,0 g/dm ³
Wine aging	BOTTLE BEHAVIOUR
	With a produced cycle of 12 months, including 9 with bottle fermentation at low temperatures and controlled, where get aromatic complexity and gustatory.
	RECOMMENDATION
Consumption	In accompaniment of first dishes, seafood, fish and with meats.
Service	Bottle conditioning at the ideal temperature of 8 °C.
Keeping	Must be kept in a cool, dry place protected from sunlight.